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# ABSTRACT

In a method for manufacturing a frozen fruit filled pie, ingredients are mixed to create pie dough and formed into pie shells. Individually quickly frozen ("IQF") fruit is added to the pie shell and a suspension is deposited over the IQF fruit in the pie shells. The pie is then sealed and frozen, thereby allowing the IQF fruit to remain frozen throughout the manufacturing process. Upon baking, the suspension suspends all of the pie ingredients and IQF fruit in a uniform fashion in a glossy smooth fruit pie filling .